

## **SHIRAZ CLUB - JULY PRESIDENT'S REVIEW**

**THE VENUE:**       **Le Bistro**  
                          **121 Greville Street**  
                          **Prahran**

**HOST:**               **Kevin Prouse with guest winemaker, Thomas Hardy**

### **GENERAL COMMENTS:**

This night was organised by Thomas Hardy, who presented his own wines along with a selected few from his brother, Geoff.

### **Canapés**

FrozzieGougere

Smoked Salmon with Vodka Mayonaise

Wine –“Sheer Drop” Sparkling Chardonnay-Pinot Noir NV - Bendigo

### **1<sup>st</sup> Course**

Seafood Millefeuille (Seafood in Puff pastry and Bisque sauce).

Wine 1 –Thomas’ trek Semillon Sauvignon Blanc, 2008

Wine 2 –Geoff Hardy Handcrafted Arneis

### **2<sup>nd</sup> Course**

Ballontine de Poulet (Organic chicken breast stuffed with sweet potato and ricotta  
- Ratatouille, Thyme and Lemon jus).

Wine – Thomas K. Hardy ‘IMPRIMATUR’ Chardonnay, 2008

### **3<sup>rd</sup> Course**

Pave a la Bearnaise (Delicious melting eye fillet with Pommes Sarladaises&Bearnaise sauce.

Wine 1 –Thomas K Hardy Shiraz-Cabenet, 2006

Wine 2 – Geoff Hardy K1 cabernet-Tempranillo, 2006

### **Fromages**

Bleu d’Auvergne, OssauIrraty&Buche de Chevre

Wine – Thomas K Hardy ‘IMPRIMATUR’ Shiraz, 2006

### **Café Gourmand**

Wine – Geoff Hardy K1 Old Frontignac

### **Summary:-**

Another great night off to flier with a good bubbly from Bendigo, which surprised a few. The canapés were very good with the Smoked Salmon the pick of the two.

The seafood Millefeuille was spectacular. Only the French can perfect this sort of dish, and the 'seafood' sauce was great. The prawns were crisp; the scallops cooked to perfection and the muscles spot on (according to the majority).

We were looking for a blend according to Kevin, however, Thomas swapped the blend for a straight Chardy. The Arneis from Geoff Hardy was a ripper.

The second course was Ballontine de Poulet. This turned out, according to some to be a tad dry but it was certainly tasty. The barrel fermented Thomas K. Hardy 'IMPRIMATUR' Chardonnay, which had no malo fermentation, was a good match for this dish.

Pave a la Bearnaise was the third course and turned out to be an eye fillet with Pommes Sarladaise & Bearnaise sauce. The critics found the steak to a bit thin and could have been a bit overdone. Tasty nevertheless and matched well with Thomas's Shiraz-Cabernet and Geoff Hardy's K1 Cabernet-Tempranillo. Someone forgot to tell Thomas that we prefer straight varieties, but we were warned in advance.

The Café Gourmand completed the night with an Old Frontignac to match.

A good night for which we need to thank Kevin and his guest, Thomas K Hardy.

My President's dinner will revisit the same restaurant with an Australian v. French theme. I look forward to entertaining you there.

Cheers  
Roger Hocking